



ANTHONY'S

— BOISE —

small PLATES

JUMBO PRAWN COCKTAIL GF | 17

STEAMED MANILA CLAMS GF | 18

fresh tomato, red pepper, local Gem Pack chorizo, yellow onion, steamed in lobster broth, topped with gremolata

TEMPURA ASPARAGUS | 12

HAWAIIAN AHI NACHOS* | 18

homemade taro chips, ahi poke, pineapple chutney, wasabi aioli

DUNGENESS CRAB, SHRIMP + ARTICHOKE DIP | 19

toasted sourdough bread

CRISPY CALAMARI | 18

ANTHONY'S CRAB STACK | 24

Dungeness crab, mango, huckleberries, avocado, mango-chive oil

HALF SHELL OYSTERS* GF | MP

ask your server for today's selection



chowder + SALADS

ANTHONY'S CLAM CHOWDER | 8.5 / 13

creamy New England style, potatoes, bacon

CLASSIC CAESAR GF | 9

homemade dressing, croutons, romaine, lemon

+ WILD NORTHWEST SALMON | 24

+ CRISPY CHICKEN | 16

NORTHWEST SEASONAL SALAD | 11

seasonal greens, toasted hazelnuts, blue cheese crumbles, strawberry-rhubarb relish, rhubarb-ginger-poppysseed dressing

BLUE CHEESE SALAD WITH SHRIMP | 10

romaine, blue cheese dressing, tomatoes, blue cheese crumbles, Oregon Coast bay shrimp

PETITE DUNGENESS CRAB SALAD | 18

avocado, grapefruit, romaine, field greens, citrus vinaigrette

GRILLED STEAK SALAD* | 19

Snake River Farms Wagyu top sirloin, fresh greens, creamy blue cheese, cherry tomatoes, cucumbers, fresh basil vinaigrette, a balsamic glaze, grilled Zeppole Bakery sourdough

SESAME SEARED AHI SALAD* | 29

flash seared medium-rare ahi, wontons, mango, avocado, tomato, seasonal greens, creamy mango dressing

GENERAL MANAGER // STEVEN SCHWOB

CHEF // RENO RODRIGUEZ

chef Reno's LUNCH FARE

GRILLED MAHI MAHI SANDWICH | 18

blackfish seasoning, Yuzu Kosho remoulade, Bibb lettuce, tomato, onions, Simplot French fries

MAHI MAHI TACOS | 17

chargrilled with lime + cilantro, warm flour tortilla, cabbage, tomatoes, salsa mayo, chips + salsa

BUTTERMILK FRIED CHICKEN SANDWICH | 17

with chili garlic, homemade apple cider slaw, Namasu pickles, Simplot French fries

AMERICAN KOBE CHEESEBURGER* GF | 17

chargrilled, lettuce, tomato, relish, Simplot French fries

+ ALDER SMOKED BACON | 19.5

+ AVOCADO | 19

today's SEAFOOD

WILD SALMON PONZU BOWL | 22

chargrilled, ponzu sauce, Jasmine rice, ginger slaw

PAN FRIED OYSTERS* GF | 21

pan fried fresh yearling oysters, craisin pistachio rice pilaf, seasonal vegetables

FRESH IDAHO RAINBOW TROUT | 19

spice rubbed & seared, Cajun aioli, craisin pistachio rice pilaf, seasonal vegetables

FRESH ALASKAN SOCKEYE SALMON | 26

alder planked, sun-dried tomato basil butter, craisin pistachio rice pilaf, seasonal vegetables

FISH + CHIPS

served with Simplot French fries + ginger slaw

WILD ALASKAN LINGCOD+ CHIPS | 24

dipped in tempura batter, homemade tartar sauce

WILD ALASKAN HALIBUT + CHIPS | 36

dipped in tempura batter, homemade tartar sauce

SEAFOOD CHOP CHOP GF | 28

Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens, fresh basil vinaigrette

**May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*

GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

YOUR HOME FOR NORTHWEST SEAFOOD //